

# ENGLISH BRIDES-TO-BE LEARN TO MAKE PIES

Take Great Delight in Training in Kitchen Making Pastries Delicious to Eye and Attractive to Taste—Menus for Sunday.

(Copyright, 1919, by Mrs. M. A. Wilson.)

Boiled pies, fried pies and those baked in the oven come to us from countries and shores of Merrie Olde England. The buxom housewife and the ruddy-checked and starchy-eyed English lass, who helps and at the same time, both take great delight in having these pies not only delicious to taste, but attractive to the eye.

A Suggestive Menu for Sunday.

**Breakfast.**  
Sliced bananas.  
Cereal and cream.  
Bacon.  
Cornmeal Griddle Cakes.  
Coffee.

**Dinner.**  
Home-made relish.  
Celery.  
T. o. l. y. e. liver and kidney pie.  
Mashed potatoes.  
Creamed onions.  
Lettuce.  
Coffee.

**Supper.**  
Shrimp and celery salad.  
Corn muffins.  
Tea.

**Banana Cakes.**  
The market basket will require:  
One dozen bananas.  
One-quarter pound of bacon.  
One large stalk of celery.  
One pound of lamb's liver.  
Three lamb's kidneys.  
Four ounces of suet.  
One quart of onions.  
One head of lettuce.  
One can of shrimp.  
One quart of potatoes.  
Two green peppers.  
One can of tomatoes.  
Three eggs.

**Cornmeal Griddle Cakes.**  
Place in a mixing bowl:  
One cup of cornmeal.  
Two tablespoons of shortening.  
Two tablespoons of sugar.  
One teaspoon of salt.  
Four over the meal one cup of boiling water and stir to mix. Let cool and then add:  
One and one-half cups of milk or water.  
One cup of flour.  
One tablespoon of baking powder.  
Beat to mix and bake in hot, well-greased griddle. Save the bacon fat to use for the pie for dinner.

**Ye Olde-Tyme Liver and Kidney Pie.**  
Wash the liver and kidneys and place in a saucepan. Cover with cold water and bring slowly to a boil. Turn into a colander and let cold water run on the meat. Return to the saucepan and add:  
One quart of potatoes.  
Two onions.  
Cover with boiling water and cook until tender. Now while the liver and kidneys are cooking chop fine:  
Sufficient onions to measure three-quarters of a cup.  
Two green peppers.  
The green tops of celery.  
Place in a saucepan and add:  
One and one-half cups of stewed tomatoes, rubbed through a sieve.  
Two tablespoons of cornstarch.  
Two teaspoons of salt.  
One teaspoon of thyme.  
One teaspoon of white pepper.  
One-quarter teaspoon of sweet marjoram.

Cook slowly for ten minutes and then add two tablespoons of gelatin that has been soaking in one-quarter cup of cold water for twenty minutes. When the liver and kidneys are tender remove from the saucepan and cool. Cut into dice and then line a deep pie pan with pastry; place a layer of the diced kidney and liver in the bottom of the pan, then a layer of the sauce, then a second layer of meat and the last of the sauce on top. Wet the sides of the pastry and then place the top crust closely together. Cut three small gashes in the top crust to permit the steam to escape. Brush with water or milk and bake in a slow oven for one hour.

To prepare the pastry, use part of the bacon fat and part of the suet. Place three cups of flour in a mixing bowl and add:  
One teaspoon of salt.  
One tablespoon of baking powder.  
Sift to mix and then rub in six tablespoons of bacon fat. After the bacon fat is well blended rub in four ounces of finely chopped suet. Mix to a dough with three-quarters cup of ice-cold water. When mixing the dough take care not to knead, but chop, cutting and folding over. This will give a delightfully fine and flaky crust.

**Banana Custard.**  
Place two cups of milk in a saucepan and add:  
One-half cup of cornstarch.  
Four bananas, rubbed through a sieve.  
Stir to dissolve the starch and then bring to a boil and cook for five minutes, slowly, then add:  
One-half cup of sugar.  
One teaspoon of vanilla extract.  
Yolk of one egg.  
Beat to blend and then rinse the custard cups with cold water and drain well. Pour in the custard and set aside to mold. Use the white of one egg.  
One-half glass of jelly and beat to a stiff meringue. Use as a garnish for the custard.

**Banana Cakes.**  
Place in a mixing bowl:  
One cup of flour.  
One-half teaspoon of salt.  
Two teaspoons of baking powder.  
Six tablespoons of brown sugar.  
Four tablespoons of shortening.  
Two-thirds cup of water.  
Pour into well greased and flour pan and spread higher on the sides and end than in the center. Now sliced bananas and dust with nutmeg, and then spread over the bananas one-half cup of brown sugar. Bake in a moderate oven for thirty-five minutes.

**The oblong cheesecake pan is best for this cake.** Lacking this, use a deep layer-cake pan. Bake the cake the same time as the meat pie is baked. The pie can be prepared and baked on Saturday afternoon, and then simply reheated for the Sunday dinner.

Try to prepare as much as possible of the needed foods for Sunday on Saturday and thus eliminate the spending of so much time in the kitchen Sunday. The batter for the griddle cakes may be prepared on Saturday evening and placed in the icebox.

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You are invited to take advantage of our rest room and writing room. Plenty of stationery, envelopes, postcards, etc., for your convenience. Also a FREE PARCEL CHECK SERVICE.

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**Come and Hear The AEOLIAN-VOCALION**  
Gone is the Stridency—the slight metallic quality heretofore inseparable from the phonograph. In their place is melody in its loveliest guise, a purer voice, clear, rich and sweet in all of its living, breathing, natural beauty.

**RYAN SMITH**  
Broad at Jefferson.

## AMUSEMENTS

**"Up in Mabel's Room" Tonight.**  
One of the great farce hits of the decade is "Up in Mabel's Room," the famous New York success which A. H. Woods will present at the Academy tonight, Saturday and Sunday matinee. Playgoers all over the country are familiar with Mr. Woods' flair for farces, and his never-to-be-forgotten hits, "Parlor, Bedroom and Bath," "The Girl From Icteria," "The Girl in the Taxi," "Trotter and Perimeter" and a host of others. Yet all New York was unanimous in declaring that "Up in Mabel's Room" was the funniest thing that had come from the Woods' office in its whole history. It filled the Kiltz Theater, New York City, for months after having broken all records in Boston. The production is a beautiful and elaborate one and is said to be especially interesting to women on account of its display of new modes in gowns.

**"Maytime."**  
"Maytime," one of the musical successes of the past few seasons, will be the attraction at the Academy Monday, Tuesday and Saturday matinee. It is under the direction of Lee and J. J. Shubert. In New York City, where it was first staged, it ran for over a year. "Maytime" during its run of sixteen consecutive months to capacity audiences, Chicago for six months accorded this entertainment similar prosperity, while in Boston "Maytime" set up fresh box office records for New England, and in Philadelphia at the Shubert Theater "Maytime" did capacity business for over three months.

**Lively Bill at Lyric.**  
Keith's Lyric is presenting the last half of this week a bill which is interesting and amusing in its variety of acts. How much the sailor boys must have enjoyed themselves on the S. C. Carol, having had the Carol Trio to amuse them. Any one would be willing to scribble decks all day and even do K. P. to be entertained by such a delightful and humorous company as these three sailors make with their songs, music and jokes. An interesting sketch was presented by Beatrice Morgan, masters of the xylophone, are talented musicians in their own right. The human target is a feature in the Randall's act. "Seventeen Minutes in Arizona," Marksmanship act which shows the Randall's specialty. Daniels and Walters turn back the universe and offer their interpretations of acting in the days of Shakespeare.

**Little Talks No. 83**  
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## WEDDINGS AND ENGAGEMENTS

**GORDONSVILLE, Oct. 9.**—Cards have been received announcing the approaching marriage of Miss Mary Murdock, of Richmond, to Henry Hitter Harris, son of Dr. and Mrs. Frank Harris, of Apple Grove, in Richmond, October 16.

**DANVILLE, Va., Oct. 9.**—News has been received here of the wedding in Washington last Monday of Miss Louise Harvey, daughter of Mr. and Mrs. J. S. Harvey, of this city, and Charles L. Hall, of Baltimore. They will make their home in Maryland city, where the groom is engaged in business.

**GORDONSVILLE, Oct. 9.**—Fred Shelton and Miss Mae Payne, and John Stover and Miss Claire Sargent, all of Mineral, accompanied by Misses Lillian Payne and Gladys Sargent, left on the early train Wednesday morning for Washington, where the couples were united in marriage.

**DANVILLE, Oct. 9.**—Miss Mamie Cohen, daughter of Mr. and Mrs. J. Cohen, of this city, was married in Washington Monday to Nathan Newman, a business man of Danville, in a telegram received by the bride's parents brought the first word of the wedding. They will live here.

**GORDONSVILLE, Oct. 9.**—Miss Hattie Wayland, daughter of Mr. and Mrs. H. Wayland, of Clismont, and James L. Lloyd, also of Clismont, were united in marriage Tuesday, October 7. Mr. and Mrs. Lloyd will make their home at Clismont.

**GORDONSVILLE, Oct. 9.**—Miss Mary G. Whitlock, of near Louisa, and William Lewis Duke, son of Rev. and Mrs. Thomas P. Duke, of Ginter Park Terrace, Richmond, were married October 8 at 8 o'clock.

**FREDERICKSBURG, Oct. 9.**—Mrs. C. A. Hardy, of Middlesex County, announces the engagement and approaching marriage of her sister, Miss Susie C. Graves, of Richmond, to C. C. Collier, of New York, the wedding to take place in Richmond, October 25.

**FREDERICKSBURG, Oct. 9.**—A pretty wedding took place at the home of Mr. and Mrs. John Gardner, in Spotsylvania, Wednesday night, when their daughter, Miss Ethel May Gardner, became the bride of Winfred G. Orrock, of Spotsylvania. The ceremony was performed by Rev. S. H. Pulliam.

**Says Banks Should Advertise.**  
NEW ORLEANS, Oct. 9.—Value of newspaper advertising of banks was stressed by Raleigh Ross, of Minneapolis, former advertising head of the Northern Trust Company, of Chicago, in an address today before the seventeenth annual convention here of the American Institute of Banking.



**Starr**  
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are built by expert Piano builders along scientific lines. They are constructed as true Musical Instruments, and not as so-called "Talking Machines." Acoustic principles are properly applied.

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The STARR plays all makes of Records and reproduces the tones of some of them better than the particular Phonographs for which they were made. The perfect combination is the STARR Phonograph and the GENNETT Record.

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Catalogue and descriptive matter furnished upon request. Various Models of the STARR PHONOGRAPH are priced within the reach of all.

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Guaranteed filled with new, clean, sanitary feathers, covered with fancy ticking, in Tan and Blue; \$1.00 value; priced for Friday at

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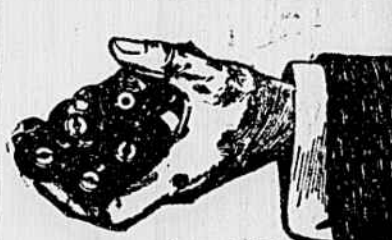
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